OKTOBERFEST LAGER

Deluxe Refill | 2 Gallon Brewing Instructions



BREW SPECS

Regional (German, Belgian, Saisons, Scottish)	Smooth, malty, toasty, amber, balanced, and rich
ABV 4.7%	**SRM (COLOR)** 10
IBU (BITTERNESS) 21	**BATCH SIZE** 2 Gallons

YOUR BREWING TIMELINE

BREW About 30 minutes	**FERMENT** 2 weeks
CARBONATE + CONDITION 2-4 weeks	**BEST ENJOYED** After 4-6 weeks total

WHY THIS REFILL

This deluxe refill is a great choice when you want a richer, smoother Oktoberfest-style brew with more body and malt depth than the standard version. The added Smooth LME helps create a rounder mouthfeel while keeping the classic Märzen-inspired character clean, balanced, and easy to enjoy.

WHAT YOU PROVIDE

- A clean 2-gallon Mr. Beer fermenter or compatible brewing setup
- A 1-gallon or larger pot, measuring cup, spoon or whisk, and can opener
- Clean bottles and caps, plus carbonation drops or table sugar (not included)
- Water for brewing and sanitizing

> **Before you begin:** Carbonation drops are not included in this refill. Have carbonation drops or table sugar ready for bottling.

STEP 01 / SANITIZE

Sanitizing is the key to great-tasting beer. It prevents unwanted bacteria and helps ensure your batch turns out exactly as it should.

01 Fill clean keg with warm water to line mark 1, then add half the packet (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved.

02 Screw on lid and swirl the keg so the solution contacts all interior surfaces, including the underside of the lid. Let sit for at least 2 minutes and swirl again.

03 To clean the spigot, open it fully and allow liquid to flow for 5 seconds, then close.

04 Pour the remaining solution into a bowl and place your spoon/whisk, can opener, and measuring cup into the bowl. Leave immersed for at least 2 minutes before use.

05 Do not rinse or dry. Return lid to keg and proceed immediately to brewing.

STEP 02 / BREW

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast consumes the sugars in the malt, producing alcohol and carbon dioxide (CO_2). This process is called fermentation.

01 Remove the yeast packet from under the lid of the can of brewing extract, then remove the label from the can. Place the unopened can in hot tap water.

02 Using a clean measuring cup, pour 4 cups of water into a 1-gallon or larger pot.

03 Bring water to a boil, then remove from heat.

04 Add the BrewMax Soft LME Pack(s) slowly while stirring until completely dissolved.

05 Open the can of brewing extract from the bottom and pour it into the pot. Stir until thoroughly mixed—this mixture is called wort.

06 Fill the keg with cold water to line mark 1. The water should be 40–55°F (4–12°C).

07 Pour the wort into the keg, then add more cold water to reach line mark 2. Mix vigorously with a spoon or whisk.

08 Sprinkle the entire yeast packet into the keg and screw on the lid. Do not stir.

09 After 2 weeks, pour a small sample of beer from the spigot into a clean glass and give it a taste. If it tastes like flat beer, it's ready to bottle! If it still tastes sweet, allow a little extra fermentation time before tasting again. Do not leave your beer in the fermenter for more than 21 days.

STEP 03 / BOTTLE & CONDITION

Bottling supplies: Carbonation drops are not included. We recommend Mr. Beer Carbonation Drops or table sugar.

01 Fill a container with warm water and add the remaining half packet of No-Rinse Cleanser and stir until dissolved.

02 Clean and sanitize all bottles and bottling equipment. Do not rinse.

03 Add carbonation sugar according to the bottle sizes below.

04 Fill bottles to about 2 inches from the top.

05 Cap bottles and check seals.

740 mL bottle	2 drops or ~1 tsp sugar
1 L bottle	2½ drops
500 mL bottle	1 drop

Carbonation temperature: Store bottles upright at 70-76 F (21-24 C) for 2-4 weeks.

STEP 04 / ENJOY

01 After carbonation, chill one bottle for 48 hours.

02 Pour slowly into a glass, leaving the sediment behind in the bottle.

03 If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another. Keep this up until the flavor is where you want it.

04 Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work. You just crushed this recipe.

Tip from our Brewmasters: Your beer is ready after carbonation, but its flavor can continue to improve with a little extra conditioning.